THE CHEMISTRY OF MULLED WINE

A range of ingredients go into making mulled wine - and chemicals in each contribute to the final product. This graphic looks at a selection of key chemicals.

**ORANGE - LIMONENE**
D-limonene is a key contributor to the aroma of oranges.

**LEMON - CITRIC ACID**
Responsible for the sour taste of lemons and their acidity.

**SUGAR - SUCROSE**
The sweet compound commonly known as table sugar.

**WINE - ETHANOL**
Produced by fermentation of sugars by yeasts.

**CLOVES - EUGENOL**
Primary compound in cloves, imparting an spicy, aromatic flavour.

**NUTMEG - SABINENE**
Major constituent of nutmeg essential oil & contributor to flavour.

**CINNAMON - CINNAMALDEHYDE**
The main contributing compound to cinnamon's aroma & flavour.

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